

RED MEAT EXPORT REQUIREMENTS FOR HONG KONG

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible product--Federally inspected fresh/frozen meat and meat products may be exported to Hong Kong.

1. Horsemeat may be exported to Hong Kong provided:
 - a. An application is submitted to and is approved by the Director, Medical and Health Services, Urban Services Department, Hong Kong. The importer is responsible for this approval.
 - b. Product is accompanied by a certificate (FSIS Form 9060-10/MP Form 414-3) issued by Meat and Poultry Inspection Operations. This certificate should state that: *"All necessary precautions for preventing danger to public health were taken during meat dressing, preparing, and packing."* and that the product is:
 - (1) from animals that received ante-mortem and post-mortem inspection and were found free from disease,
 - (2) fit for human consumption and suitable for export, and
 - (3) shipped under refrigeration. It is recommended that product not be frozen for more than 6 months at the time of arrival.
 - (4) Upon consignment arrival and within 24 hours, a written report is made to the Urban Services Department, including the product amount and description, storage place, and the name and address of the involved retailers. Product will be subjected to inspection by the Hong Kong Urban Services Department food inspectors before release.
2. Pork uteri (nongravid uteri from gilts) may be exported as edible product, using FSIS Form 9060-5, to certify the wholesomeness provided:
 - a. Uteri to be saved for export must remain with the viscera and be examined by visual inspection and palpation. Any uteri showing hyperemia or enlargement from oestrus or other physiological process are not acceptable.
 - b. Immediately after passing inspection, uteri must be chilled (preferably in crushed ice), drained, packed and frozen. "Hot" freezing is not permitted.
 - c. Cartons must be labeled "PORK UTERI FOR EXPORT TO HONG KONG. "
 - d. Importers are responsible for obtaining a special permit from Hong Kong Urban Services Department for each consignment.
3. Pork tongues with teeth bite marks or wounds may be exported to Hong Kong without removing the marks or wounds.
4. Pork feet may be exported to Hong Kong without removing hair and scurf. Cartons must be labeled *"PORK FEET WITH HAIR AND SCURF FOR EXPORT TO HONG KONG"*.
5. Pork hearts (unopened) may be exported to Hong Kong without removing blood clots. Cartons must be labeled *"PORK HEARTS FOR EXPORT TO HONG KONG"*.
6. Ostrich meat is eligible, provided the meat is not from an endangered species. Importers must submit the scientific name of the bird and certification from CITES (Convention on International Trade in Endangered Species) that the bird is not an endangered species, along with FSIS form 9060-5, to the Hong Kong Department of Health for import approval.

B. Ineligible product

1. The following meats and meat by-products are prohibited entry:
 - a. Boneless meat consisting of scraps, trimmings, or other pieces (with or without bone) of shape or condition that would prevent identification with a definite carcass part.
 - b. Carcasses with pleura or peritoneum removed (except swine).
 - c. Meat without skeletal lymph nodes (except mutton and lamb).
2. Inedible products are not eligible for export to Hong Kong.

LABELING REQUIREMENTS

A. Prepackaged product - Hong Kong defines "prepackaged product" as any food packaged in such a way that the contents cannot be altered without opening or changing packaging, and the food is ready for presentation to the ultimate consumer or a catering establishment as a single food item.

1. All labeling may be in English or Chinese or in both languages. If both English and Chinese languages are used, the product name and list of ingredients shall appear in both languages.
2. Prepackaged food, including deep frozen product with greater than 18 months expected shelflife (formerly exempt), shall be marked or labeled with the appropriate durability indication as follows:
 - a. a "best before" date (in Chinese and English), or
 - b. in the case of highly perishable product where a human health hazard develops after a short period, a "use by" date (in Chinese and English).
 - 1) The date shall be shown either in Arabic numerals or in both Chinese and English. It shall be expressed in terms of day, month and year, in that order.
 - 2). In the case of food which can reasonably be expected to retain its specific properties for not more than three (3) months, the date may be expressed in terms of a day and month, in that order.
 - 3). In the case of a food which can reasonably be expected to retain its specific properties for more than three (3) but not more than eighteen (18) months, the date may be expressed in terms of a month and a year, in that order, and preceded by the word "end".
3. Any special conditions or instructions for use of a product shall be legibly marked or identified on the label.
4. Prepackaged product shall be marked or labeled with the full name and address of the manufacturer or packer except in the following situations:
 - a. The package is marked with an indication of the country of origin and the name of the distributor or brand owner in Hong Kong, and the full address of the manufacturer has been given in writing to the Director of Health in Hong Kong.
 - b. The package is marked or labeled with an indication of the country of origin and a code marking which identifies the manufacturer or packer in that country. An explanation of the code marking and the manufacturer or packer to which it relates has been given in writing to the Director of Health in Hong Kong.
5. The package is to be clearly marked or labeled with the numerical count, or with the net weight or net volume expressed in metric or imperial units.
6. A handling statement is required for "deep frozen" product recommending storage at 0°F or

-18°C.

7. Exemption - Prepackaged foods in a container with a surface area of less than 10 square cm are not required to meet requirements for a list of ingredients, special instructions for storage or use, or full name and address of manufacturer or packer.

B. Tenderized Meat

1. Every container of tenderized meat shall be clearly and legibly marked with the words "*TENDERIZED MEAT*" in capital letters and must be written in English and Chinese.
2. When the meat is tenderized, a label clearly and legibly marked with the words "*TENDERIZED MEAT*" in capital letters and shall be affixed to the meat.

C. Untipped Pork Tongues - Containers must be marked "*FOR EXPORT TO HONG KONG ONLY.*"

DOCUMENTATION REQUIREMENTS

A. Certification Requirements for red meat products.

1. Obtain FSIS Form 9060-5--Certificate for Wholesomeness.
 - a. The following additional statement must be typed in the "Remarks" section:

"The United States is free of BSE. "
 - b. Correct production and expiration dates should be verified prior to certification.
 - c. Use of the terminology "miscellaneous meat products" is unacceptable on FSIS Form 9060-5.
2. Obtain FSIS Form 9060-10 (MP Form 414-3) for certification of horse meat to be exported to Hong Kong.

B. All FSIS certificates must be dated and bear the signature and title of an FSIS veterinarian.

OTHER REQUIREMENTS

Products may be subjected to laboratory examination, as the Hong Kong officials reserve the right to sample for microbiological examination and refuse entry to unsatisfactory product.

PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible for export of meat and meat products to Hong Kong.

POULTRY EXPORT REQUIREMENTS FOR HONG KONG

ELIGIBLE/INELIGIBLE PRODUCT

A. Eligible poultry products

1. Federally inspected fresh/frozen poultry and poultry products may be exported to Hong Kong.

2. Whole ducks and chickens with heads and feet attached may be exported to Hong Kong. All such products must have passed ante-mortem and post-mortem inspection, and be prepared as ready-to-cook product (except for those with the head and feet attached).
 - a. Heads shall be completely defeathered, and mouths and nasal passages thoroughly washed. Gullets and tracheas shall be removed.
 - b. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe the joint areas for swellings or abnormalities that might affect product wholesomeness.
 3. Ostrich Meat is eligible, provided the meat is not from an endangered species. Importers must submit the scientific name of the bird and certification from CITES (Convention on International Trade in Endangered Species) that the bird is not an endangered species, along with FSIS form 9060-5, to the Hong Kong Department of Health for import approval.
 4. Poultry feet, oil sacs and duck tongues (See Processing Requirements for Hong Kong Standard)
- B. Inedible product are not eligible for export to Hong Kong.

LABELING REQUIREMENTS

A. Prepackaged product - Hong Kong defines "prepackaged product" as any food packaged in such a way that the contents cannot be altered without opening or changing packaging, and the food is ready for presentation to the ultimate consumer or a catering establishment as a single food item.

1. All labeling may be in English or Chinese or in both languages. If both English and Chinese languages are used, the product name and list of ingredients shall appear in both languages.
2. Effective June 1, 1999, prepackaged food, including deep frozen product with greater than 18 months expected shelflife, shall be marked or labeled with the appropriate durability indication as follows:

- a. a "best before" date (in Chinese and English), or
- b. in the case of highly perishable product where a human health hazard develops after a short period, a "use by" date (in Chinese and English).

- 1) The date shall be shown either in Arabic numerals or in both Chinese and English. It shall be expressed in terms of day, month and year, in that order.
- 2). In the case of food which can reasonably be expected to retain its specific properties for not more than three (3) months, the date may be expressed in terms of a day and month, in that order.
- 3). In the case of a food which can reasonably be expected to retain its specific properties for more than three (3) but not more than eighteen (18) months, the date may be expressed in terms of a month and a year, in that order, and preceded by the word "end".

3. Any special conditions or instructions for use of a product shall be legibly marked or identified on the label.
4. Prepackaged product shall be marked or labeled with the full name and address of the manufacturer or packer except in the following situations:
 - a. The package is marked with an indication of the country of origin and the name of the distributor or brand owner in Hong Kong, and the full address of the manufacturer has been given in writing to the Secretary for Municipal Services in Hong Kong.

- b. The package is marked or labeled with an indication of the country of origin and a code marking which identifies the manufacturer or packer. An explanation of the code marking and the manufacturer or packer to which it relates has been given in writing to the Secretary for Municipal Services in Hong Kong.
 5. The package is to be clearly marked or labeled with the numerical count, or with the net weight or net volume expressed in metric or imperial units.
 6. A handling statement is required for "deep frozen" product recommending storage at 0°F or -18°C.
 7. Exemption - Prepackaged foods in a container with a surface area of less than 10 square cm are not required to meet requirements for a list of ingredients, special instructions for storage or use, or full name and address of manufacturer or packer.
- B. Poultry Feet, Oil Sacs, and Tongues
1. Feet, oil sacs and tongues must be labeled accurately i.e., "*chicken feet*" or "*chicken oil sacs*"; "*turkey feet*" or "*turkey oil sacs*"; or "*duck feet*", "*duck oil sacs*" or "*duck tongues*" and the label must include the statement: *FOR EXPORT TO HONG KONG*.
 2. The following must be printed on the shipping container:
 - a. "*Packed under sanitary supervision of USDA*"
 - b. the establishment number
 - c. the name and address of the establishment or distributor, and
 - d. the statement, "*Product of USA*".
- Note : Use of official inspection legend is prohibited.
- C. Ducks with head and feet attached must be fully labeled to comply with the Act and Regulations. The class name shall read "Young duck with clean head and feet attached." All labeling shall bear the wording "*FOR EXPORT TO HONG KONG ONLY*."

PROCESSING REQUIREMENTS

- A. Poultry feet, oil sacs and duck tongues may be exported to Hong Kong under the following conditions (Hong Kong Standard):
1. Feet must be removed after dressed poultry receives final wash, before entering the evisceration room or immediately after transfer from picking to the eviscerating conveyor line.
 2. Feet must be handled sanitarily, packed in clean containers, and frozen promptly. Plant management shall cooperate in proper handling of this product and instruct plant employees to reject any feet obviously unfit for food.
 3. Feet must be scaled and toenails removed.
 4. Plants in which feet are removed in the picking room must ensure that feet are not contaminated during collection.
 5. The hock joint areas must be observed for swellings and abnormalities that might affect product wholesomeness or product packaging operation.
 6. Feet shall be prepared and packed in shipping cartons in a separate room under sanitary conditions and refrigerated until frozen.*

DOCUMENTATION REQUIREMENTS

- A. Certification requirements for poultry products
1. Obtain FSIS Form 9060-5--Certificate for Wholesomeness

2. Certification of poultry feet, oil sacs and tongues has special requirements, since feet, oil sacs and tongues are not considered as edible product in the United States, but are considered edible when prepared for export to Hong Kong.

a. Obtain FSIS Form 9060-5.

(1) The check-off box statement found on FSIS form 9060-5

"I certify that the poultry and poultry products specified above come from birds that were officially given an ante-mortem and post-mortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption."

is not applicable to poultry feet produced according to the Hong Kong Standard and should NOT be checked off.*

b. When the requirements of the Hong Kong Standard are met, an export certificate may be issued including the following statement:

"This certifies that the poultry feet, oil sacs or duck tongues specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and unadulterated so far as can be determined by external examination and acceptable for human consumption according to Hong Kong standards."

This certification may be typed in (or immediately above) the "Remarks" space on FSIS Form 9060-5.

c. The certificate should be made at the plant of origin. For certification to be allowed in plants/cold storage facilities other than the plant of origin, a control procedure must be in place that will assure the veterinarian signing the certificate that the product was produced according to the Hong Kong Standard. Contact FSIS Technical Service Center at (402) 221-7400 for additional information regarding this policy.

3. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

OTHER REQUIREMENTS

1. Products may be subjected to laboratory examination, as the Hong Kong officials reserve the right to sample for microbiological examination and refuse entry to unsatisfactory product.
2. Hermetically sealed (canned) chicken broth - Hong Kong does not require health certification (FSIS Form 9060-5) for this product. Caution: Exporters should be aware that the product will not be able to move into any other country that requires export certification if the documents are not issued prior to leaving the U.S.

PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible for export of poultry products to Hong Kong.
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